

salads \$9 / \$13

beet and orange salad | greens + heart of palm + goat cheese

chop salad | sopressata + pepperoncini + parmesan + wax beans + roasted onion sherry vinaigrette

mixed greens salad | baby radish + avocado mousse + white anchovy + pecan vinaigrette

thai noodle salad | vegetables + mint + basil + tomatoes

***(add to any salad – chicken \$6, shrimp \$10, salmon \$12)**

flatbreads \$13

italian sausage + tomato jam + micro basil + smoked mozzarella

heirloom tomato + caramelized onion + micro mint and basil + haloumi

chicken sausage + braised fennel + artichoke spread + wilted arugula

foraged mushrooms + braised leek + tallegio + truffle oil

speck + maui pineapple + tarragon + pickled serrano + mozzarella

\$6

house pickled vegetables | togarashi + lemon aioli

marinated olives

truffle fries | fresh herbs

grilled pita | wildflower honey butter + sea salt

\$8

trio of hummus | pesto + tomato + garlic + grilled pita

fried green olives | lemon aioli

burrata | roasted tomato + pesto + garlic confit

moroccan spiced corn fritters | tomato fondue

avocado-tomato toast | basil + olive oil + sea salt

\$10

fried squash blossoms | ricotta and parmesan + lemon aioli

tiger wings | fresh lime

mini cheesesteaks | hoagie roll + onions + mushroom + american cheese

footlong beef hotdog | onions + pickle relish + yellow mustard + tomato + pepperoncini

cast iron veal meatballs | chickpea and raisin stew

\$12

grilled octopus | melon + grapefruit + lemongrass vinaigrette

spicy tuna on crispy rice | serrano chili + spicy mayo

garlic rice noodles | chinese broccoli + scallion
***(add chicken \$6 or shrimp \$10)**

trio beef sliders | tillamook cheddar + pickle + red onion

lamb kofte | couscous + thyme yogurt + sumac onions

\$14

creamy rock shrimp tempura | spicy mayo

lobster roll | maine lobster + buttered new england roll

flat iron steak | butterball potato + brussel sprouts & roasted grapes

steamed dim sum | bbq pork bun + pork shumai + chicken dumpling + lobster hargow

cheese board | rogue river blue + beemster x.o. gouda + abrego + bianco sardo + fig-orange jam + candied pecans + crostini

\$15

trio tartar | salmon + tuna + yellowtail + crostini

½ dozen kumomoto oysters | flashed sesame + ginger

seared diver scallops | sunchoke puree + carrot reduction

shrimp satay | sake glaze + soy-lemon emulsion

'creminelli' artisan salami tasting | sopressata + piccante + casalingo + milano + cornichon + arbequina olives

sushi and sashimi served with seaweed salad and miso soup

(*available on monday - friday from 11am-2pm and 5:30pm-10pm; saturday & sunday from 5:30pm-10pm)

shonan sushi | tuna + yellowtail + salmon + shrimp + albacore + spicy tuna + california roll 25

hayama sushi | tuna + yellowtail + salmon + shrimp + albacore + unagi + spicy tuna + california roll 27

chigasaki/chirashi sushi | assorted sashimi over a bed of rice 26

18% gratuity will be added to parties of 5 or larger

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*before placing your order, please inform your server if a person in your party has a food allergy.